

the preliminary processing, such as "gutting", is done on  
board out at sea.

IN THE CLAIMS

Cancel claims 1-16 without prejudice or  
disclaimer and enter the following new claims:

*for c'*  
17. (New) A method for bactericidal treatment  
of bulk food storage containers for fresh produce  
comprising treating a container with an electrochemically  
activated, bactericidal aqueous solution, said  
electrochemically activated, bactericidal aqueous  
solution contains a member of the group consisting of  
aqueous, mixed oxidant, predominantly anion-containing  
solution; aqueous, mixed reductant, predominantly cation-  
containing solution; and mixtures thereof.

*32*  
18. (New) The method according to claim 17  
further comprising packaging the fresh produce in ice in  
the container, wherein the ice is made from the  
electrochemically activated, bactericidal, aqueous  
solution.

19. (New) The method according to claim 17  
wherein the solution is produced from an about 3 to 10%  
aqueous salt solution which has been subjected to  
electrolysis to produce mixed reductant and mixed oxidant  
species.

20. (New) The method according to claim 19

*Issue*  
wherein the species are labile and wherein the species disappear after about 96 hours with substantially no residues produced.

21. (New) The method according to claim 19 wherein the salt solution is a solution of sodium chloride or potassium chloride.

*Issue*  
22. (New) The method according to claim 17 wherein the anion-containing solution has a redox potential of between about +450mV and +1200 mV and a pH of between about 2 and 9.

*Issue*  
23. (New) The method according to claim 17 wherein the anion-containing solution includes mixed oxidant species selected from the group consisting of  $\text{ClO}$ ,  $\text{ClO}^-$ ,  $\text{HClO}$ ,  $\text{OH}^-$ ,  $\text{HO}_2^-$ ,  $\text{H}_2\text{O}_2$ ,  $\text{O}_3$ ,  $\text{S}_2\text{O}_8^{2-}$  and  $\text{Cl}_2\text{O}_6^{2-}$ .

*Issue*  
24. (New) The method according to claim 17 wherein the cation-containing solution has a pH of between about 7 and 13 and a redox potential of between about -200 mV and -900 mV.

*Issue*  
25. (New) The method according to claim 17 wherein the cation-containing solution includes mixed reductant species selected from the group consisting of  $\text{OH}^-$ ,  $\text{H}_3^+$ ,  $\text{O}_2^-$ ,  $\text{Hs}$ ,  $\text{HO}_2^-$ ,  $\text{HO}_2^-$ , and  $\text{O}_2$ .

*Issue*  
26. (New) The method according to claim 17 wherein the physical characteristics of the anion-containing solution and the cation-containing solution are adjustable for a particular produce application.

27. (New) The method according to claim 17 wherein the electrochemically activated, bactericidal aqueous solution is produced by an electrolysis device, said electrolysis device having a through-flow electrochemical cell with two co-axial cylindrical electrodes with a co-axial diaphragm between the two electrodes so as to separate an annular inter-electrode spaced into a catholytic chamber and an anolytic chamber.

28. (New) Fresh produce which has been treated with an electrochemically activated, bactericidal aqueous solution during storage in a bulk food storage container wherein the electrochemically activated bactericidal aqueous solution contains a member of the group consisting of aqueous, mixed oxidant, predominantly anion-containing solution; aqueous, mixed reductant, predominantly cation-containing solution; and mixtures thereof.

29. (New) A bulk food storage facility comprising a bulk food storage container for fresh produce, wherein the facility comprises means for producing electrochemically activated, bactericidal aqueous solution for treating an internal surface of the container, wherein the electrochemically activated bactericidal aqueous solution contains a member of the group consisting of aqueous, mixed oxidant, predominantly anion-containing solution; aqueous, mixed reductant,

predominantly cation-containing solution; and mixtures  
thereof.

30. (New) The bulk food storage facility  
according to claim 29 being provided with means for  
producing said aqueous solution in iced form.

31. (New) A transporter having a bulk food  
storage container for transporting fresh produce,  
wherein the transporter is provided with means for  
producing electrochemically activated, bactericidal  
aqueous solution, wherein the electrochemically activated  
bactericidal aqueous solution contains a member of the  
group consisting of aqueous, mixed oxidant, predominantly  
anion-containing solution; aqueous, mixed reductant,  
predominantly cation-containing solution; and mixtures  
thereof.

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